

List of substances	Limitations
Ethanolamine .	
Ethylenediamine .	
Formaldehyde	For use as a preservative only.
Potassium <i>N</i> -methylthiocarbamate	Do.
Potassium pentachlorophenate	Do.
Rosins and rosin derivatives	As provided in § 178.3870.
Sodium chlorate .	
Sodium dodecylbenzenesulfonate .	
Sodium 2-mercaptobenzothiazole	For use as preservative only.
Sodium pentachlorophenate	Do.
Sodium <i>o</i> -phenylphenate	Do.
Zinc dimethylthiocarbamate	Do.
Zinc 2-mercaptobenzothiazole	Do.

(e) The conditions of use are as follows:

(1) The use of animal glue in any substance or article that is the subject of a regulation in this subpart conforms with any specifications or limitations prescribed by such regulation for the finished form of the substance or article.

(2) It is used as an adhesive or component of an adhesive in accordance with the provisions of § 175.105 of this chapter.

(3) It is used as a colloidal flocculant added to the pulp suspension prior to the sheet-forming operation in the manufacture of paper and paperboard.

(4) It is used as a protective colloid in resinous and polymeric emulsion coatings.

§ 178.3125 Anticorrosive agents.

The substances listed in this section may be used as anticorrosive agents in

food-contact materials subject to the provisions of this section:

Substances	Limitations
Zinc hydroxy phosphite (CAS Reg. No. 55799-16-1) .	For use only as a component of resinous and polymeric food-contact coatings intended for repeated use in contact with dry foods.

[50 FR 21835, May 29, 1985]

§ 178.3130 Antistatic and/or antifogging agents in food-packaging materials.

The substances listed in paragraph (b) of this section may be safely used as antistatic and/or antifogging agents in food-packaging materials, subject to the provisions of this section:

(a) The quantity used shall not exceed the amount reasonably required to accomplish the intended technical effect.

(b) List of substances:

List of substances	Limitations
<i>N</i> -Acyl sarcosines where the acyl group is lauroyl, oleoyl, or derived from the combined fatty acids of coconut oil .	For use only: 1. As antistatic and/or antifogging agent at levels not to exceed a total of 0.15 pct by weight of polyolefin film used for packaging meat, fresh fruits, and fresh vegetables. The average thickness of such polyolefin film shall not exceed 0.003 inch. 2. As antistatic and/or antifogging agent at levels not to exceed a total of 0.15 pct by weight of ethylene-vinyl acetate copolymer film complying with § 177.1350 of this chapter and used for packaging meat, fresh fruits, fresh vegetables, and dry food of Type VIII described in table 1 of § 176.170(c) of this chapter. The average thickness of such ethylene-vinyl acetate copolymer film shall not exceed 0.003 inch when used for packaging meat, fresh fruits, and fresh vegetables.
Alpha-(Carboxymethyl)-omega-(tetradecyloxy)polyoxyethylene)	For use only as an antistatic and/or antifogging agent at levels not to exceed 0.2 pct by weight in polyolefin film not exceeding 0.001 inch thickness.